

Red Knot



2007
GRENACHE SHIRAZ
MOURVÈDRE

mclaren vale

The region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to St Vincent Gulf, coincidentally named after the patron saint of winemakers, benefits fruit quality with warmer spring and autumn conditions and cooler summers. McLaren Vale is renowned as a premium wine region of great beauty that consistently produces high quality wines with rich flavours.

vintage notes

The 2007 vintage will be remembered for the driest winter and spring on record. Early recognition of the severity of the drought triggered supplementary irrigation as early as bud swell. The environmentally sensitive use of recycled water to supplement underground water resources allowed the establishment and maintenance of balanced canopies. Yields were well down, due to small berries and loose, open bunches. Rain in January caused some minor berry splitting but breathed new life into the vines. Split berries shrivelled away cleanly and the only detrimental effect was on yield.

Steady ripening has resulted in highly aromatic and intensely flavoured fruit, showing balanced acidity and textured tannins.

tasting note

Vibrant, dark cherry colour. Aromas of bright raspberries and fragrant roses are supported with a subtle oak frame.

The palate is a compote of red and dark berry fruit. The luscious grenache is complemented and structurally enhanced by the darker berry flavours and ripe tannins of the shiraz and mourvèdre, offering immediate appeal. With age, the wine will develop an attractive, savoury complexity.

McLAREN VALE

VINEYARD SOURCE

McLaren Vale

VARIETY BLEND

52% Grenache
41% Shiraz
7% Mourvèdre

VARIETY BLEND

Alc: 13.9%
pH: 3.47
5.5g/L



www.redknot.com.au
wine@shingleback.com.au